



USDA Foreign Agricultural Service

# GAIN Report

Global Agriculture Information Network

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## Japan

### Sanitary/Phytosanitary/Food Safety

### Japan establishes MRLs on canthaxanthin

**Approved by:**

Clay Hamilton  
U. S. Embassy

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**Report Highlights:**

Japan invited foreign embassies to comment on establishment of maximum residue limits for a feed additive, canthaxanthin. The deadline for comments is March 31, 2004. This proposal will be submitted to the WTO for a further opportunity for comments.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Tokyo [JA1]  
[JA]

The Ministry of Labor, Health and Welfare (MHLW) invited foreign Embassies in Tokyo on February 12, 2004, to comment on the establishment of maximum residue limits (MRLs) for a feed additive, canthaxanthin. Foreign governments have until March 31, 2004 to comment.

The MRLs are NOT a part of the provisional MRLs MHLW is drafting (See GAIN Report JA3071). MHLW will open the proposal to comments from a wider audience and notify the WTO SPS Committee before final review and adoption.

All interested parties are encouraged to send their comments well before the deadline for consideration by Foreign Agricultural Service, USDA. The office responsible for the comments is as follows:

Food Safety and Technical Services  
International Trade Policy division  
USDA Foreign Agricultural Service  
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Draft MRLs for Canthaxanthin

Animal Products and Seafood	MRLs (draft) ppm
Salmonid fish	20 each
Ikura and sujiko*	20 each
Chicken: muscle, fat, liver and other edible offal	10 each
Chicken: egg yolk	25

\*: salmonid roe products

Canthaxanthin is one of the carotenoids that occur in the natural environment. It is found in salmon, trout, and red feathers of animals such as flamingo. It is usually used as pigments to deepen the natural colors of poultry products and seafood. Canthaxanthin cannot be used as a food additive in foods to be exported to Japan, while it is permitted in the U.S. The MRLs will not apply to canthaxanthin used as a food additive.